

APPETIZERS

Platter of Various Cheeses and Crackers

Seven-Layer Dip

Served with chips, this appetizer contains bean dip, mixed crushed avocados, shredded lettuce, black olives, diced tomatoes, taco seasoning, and shredded cheese.

Caribbean Guacamole

Served either spicy or medium with tortilla chips.

MAIN DISHES

Fricasseed Chicken

Chicken stewed down in a spicy gravy and vegetables, consisting of chocho (Jamaican squash), carrots, and potatoes. Most popular way of cooking chicken in Jamaica.

Spicy Creole Shrimp

How lucky can you be! A hearty helping of peeled and deveined shrimp combined with fresh green and red peppers, onions, cilantro and chives that are tossed in a rich blend of spices and herbs.



\$35 / PER PERSON

Does not include optional additions.

Stir it up Cuisine also has two white tents available for rent for your outdoor event.

SIDE DISHES

Choice of three:

Rice & Red Beans

Served with most entrees, this Island staple is cooked in a coconut-based sauce.

Homemade Macaroni & Cheese

Who doesn't love mac 'n cheese - kids favorite to adult comfort food. Made with the freshest ingredients.

Tossed Salad

A medley of tossed fresh garden vegetables, topped with a light citrus vinaigrette.

Pasta Salad

Made with chicken sausage, fresh basil, cherry tomatoes, and assorted peppers and parmesan cheese.

DESSERTS

Watermelon Boat

A fresh watermelon overflowing with pineapple, cantaloupe, honeydew melon, red and green grapes, and strawberries.

Jamaican-Me-Crazy Trifle

Layered with pound cake, guava jelly and fresh fruit combination, and blended with Jamaican rum cream or Jamaican rum. Topped with whipped cream and sliced bananas or strawberries.

OPTIONAL ADDITIONS

Planter's Punch

Great with blend of Jamaican rum, both dark and light. This conjures up warm sensations of the sunny island. Served with slices of oranges and complemented with a wedge of lime.

Jamaican Red Stripe Beer